Office
Phone: 800 503 7534 / 305 868 1603
Fax: 305 866 2704

Warehouse
Phone: 800 445 6601 / 973 482 5070
Fax: 973 482 0725

www.skyfood.us - commercial@skyfood.us
TOLL FREE 800 503 7534

Fleetwood®

by SKYMSEN

INSTRUCTIONS MANUAL / MANUAL DE INSTRUCCIONES

PLANETARY MIXER / BATIDORA PLANETARIA

Model / Modelo **BPS-06**

UG0026-APRIL/2011

SUMMARY / INDICE

1. ENGLISH _____ 01

2. ESPAÑOL _____ 12

BPS-06

SUMMARY

1. Introduction 02
- 1.1 Safety 02
- 1.2 Main Components 02
- 1.3 Technical Characteristics 03

2. Installation and Pre operation 03
- 2.1 Installation 03
- 2.2 Pre operation 04

3. Operation 04
- 3.1 Starting 05
- 3.2 Feeding procedures 05
- 3.3 Agitators Assembling 05
- 3.4 Cleaning 05

4. Agitators Height Adjustment 06

5. Food Preparation 07
- 5.1 Preparing suggestions 07

6. Removing the Bowl 07

7. General Safety Practices 08
- 7.1 Basic Operation Procedures 08
- 7.2 Safety Procedures and Notes Before Switching the Machine On 09
- 7.3 Routine Inspection 09
- 7.4 Operation 10
- 7.5 After Finishing the Work 10
- 7.6 Maintenance 10

8. Analysis and Problem Solving 10
- 8.1 Problems, Cause and Solutions 10

Warranty Registration

Skyfood Equipment LLC

IMPORTANT:
Only for products of the trademark: Blodgett by SKYFOOD and SKYMSEN

Questions about how to complete this form?
Call 1-800-503-7534 / 305-868-1603
Return completed form to:
SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA
Or fax form to:
305-866-2704

User Details

* Contact Person: _____

* Business type:

- ☐ Bakery and Bagel Operations
- ☐ Bakery (Associated with Restaurant)
- ☐ Bowling Center
- ☐ Business and Industry In-House Feeding
- ☐ Butcher
- ☐ Catering
- ☐ Club Stores
- ☐ Convenience Store
- ☐ Country Club
- ☐ Delicatessen (Chain / Restaurant)
- ☐ Delicatessen (Independent and Non-Restaurant)
- ☐ Food Store
- ☐ Government
- ☐ Hospital
- ☐ Lodging
- ☐ Mass Merchandiser with Grocery
- ☐ Mass Merchandiser with NO Grocery
- ☐ Meat Packer and Purveyor
- ☐ Other Business that prepares or serves food
- ☐ Other Business that sells but doesn't serve food
- ☐ Pizza (Dine In / Carry Out)
- ☐ Restaurants (Independent / Chain)
- ☐ School
- ☐ Stadiums / Coliseum
- ☐ Supermarket / Grocery
- ☐ Theme Park
- ☐ University / College
- ☐ Vineyard / Winery
- ☐ Warehouse Clubs
- ☐ Wholesale Baking Operation (Non-Institutional)

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

☐ I would like to join the Mail List. ☐ I would like to join the E-mail List.

Product Details

* Product Commercial Item: _____

The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase (Receipt):
- ☐ Yes - Period: one (1) year from the date of purchase by the original purchaser/user.
- ☐ No - Period: ninety (90) days from the date of shipping to the dealer.

* Purchased On: ____ / ____ / ____ (mm / dd / yyyy)

* Purchased From: _____
Company Name

* Indicates required field. ** Indicates required field, not mandatory by Fax.

1. Introduction

1.1 Safety

When not properly used the Planetary Mixer is a potentially dangerous machine. Servicing, cleaning or any other operation shall be made by trained people. Plug has to be off outlet during any of these operations.

* Unplug the machine when you need to remove any removable part during cleaning, servicing or any other operation.
* Never make use of any tool or instrument that is not originally part of the machine during any operation. Be sure that removable parts are properly installed in its correct position.
* Before switching the machine on check if all removable parts are properly fitted in their right positions.
* Never throw water directly to the machine.
* Never use inappropriate clothes mainly long sleeves during operation.
* Keep hands off turning parts.
* Do not operate the machine wearing wet clothes or wet shoes.
* Before operating the machine be sure it is grounded properly.
* Operators have to tie his/her hair up before starting operation.
* Take good care of this manual and have it handy for use at any time.
* The Planetary Mixer must not be operated by children or by people incapable of operating it correctly in order to avoid accidents.
* Keep children away from the Planetary Mixer, its parts and accessories in order to avoid accidents.

ATENÇÃO/ATENCIÓN/ATTENTION
- Antes de efetuar limpeza ou manutenção no equipamento retire o plug da rede de energia elétrica.
- Antes de efectuar la limpieza o mantenimiento en el equipo, sacar el enchufe de la toma de corriente eléctrica.
- Alwais unplug the machine before cleaning or maintenance.
34698.1

1.2 Main Components

All components of this machine were designed and made to its proper function according to pattern tests and experience of Siemsen.

Picture 01

01 Head
02 Base
03 5 liters capacity Bowl
04 Speed Control Knob
05 On/Off Switch
06 Lock/Unlock Knob

1.3 1.3Technical Characteristics

Table – 01

Characteristics	U.M.	BPS-06
Bowl capacity (without agitator)	[Liters]	05
Voltage	[V]	110 or 220 (*)
Frequency	[Hz]	50 or60
Power Rating	[W]	500
Consumption	[kW/h]	0,5
Height	[mm]	420
Width	[mm]	240
Depth	[mm]	350
Net Weight	[l]	14
Shipping Weight	[kg]	16

(*) The Frequency and Voltage will be only one, according to the ratings of the motor.

Load Chart

Model	Minimum Load	Maximum Load
BPS-05	100 ml	1 liter

2. Installation and Pre Operation

2.1 Installation

The Planetary Mixer has to be installed onto a leveled and stable surface, with preferably 850mm of height and with Speed Control Knob turned towards the user.
Do not place the Planetary Mixer onto a stove or other appliances, nor near the oven in order to avoid accidents.
Before plugging in the machine check if power supply voltage and machine voltage are the same.
Connect the plug of the Planetary Mixer to a three polar socket exclusively for this purpose and in perfect condition. Check if the wall socket is grounded and in accordance with the local laws. If you have any doubts contact an electricitian.

SKYFOOD reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates
These **Terms and Conditions** were last updated on April 1st, 2011.

SKYFOOD'S LIMITED WARRANTY

All new **products FLEETWOOD by SKYMSEN** and **SKYMSEN**, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.
This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use or stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. In addition, this warranty does not cover normal wear and tear of certain items, such as, but not limited to, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. THIS WARRANTY **EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. **The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.**
Products weighing less than seventy (70) lbs must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). SKYFOOD offers a limited **on-site warranty only for products whose weight exceeds seventy (70) lbs, provided they are installed in a location that is within a thirty (30) mile radius of a Service Company.** In this case, warranty services will be provided during regular business hours.
Per SKYFOOD's discretion, SKYFOOD offers a limited **on-site warranty, provided they are installed in a location that is within a fifty (50) mile radius of a Service Company**. **End Users are responsible for all extra travel and mileage rates.** Warranty services will be provided during regular business hours. This warranty shall not take effect unless and until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will void the warranty.**

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYMSEN** and **SKYMSEN**, call SKYFOOD EQUIPMENT Toll Free**: 1-800-503-7534**, 24h Customer support, or visit the Customer Service section of www.skyfood.us.

TERMS AND CONDITIONS OF SALE

Terms of Sale

Purchase of any products sold by SKYFOOD shall be subject to and expressly limited by the terms and conditions contained herein. No changes to, waiver of, or addition to any of these terms and conditions shall be effective unless agreed to in writing and signed by SKYFOOD. Buyer acknowledges and agrees that these terms and conditions supersede the terms and conditions of any purchase order or other documentation used by Buyer and, except for delivery and billing addresses, and quantities prices and items ordered, any conflicting or additional terms are void and have no effect, but that Buyer may place orders by use of purchase orders and other documentation for its convenience purposes only. Notwithstanding the foregoing, SKYFOOD reserves the right at any time to amend these terms and conditions, and Buyer shall be deemed to accept such amended terms and conditions by ordering products herein offered after the date of such amendment. Additional special terms and conditions of SKYFOOD may be applicable with respect to certain products.

Orders Acceptance

All orders from Buyers, whether solicited and written by either a SKYFOOD EQUIPMENT, LLC ("SKYFOOD") Sales Representative, distributor or dealer, are deemed offerings to purchase until accepted by SKYFOOD. SKYFOOD reserves the right to accept orders in full or in part. Acceptance may be either by written confirmation or shipment of the order, in full or in part.

Shipping

TERMS – All prices are FCA (Free Carrier) shipping point. Unless express instructions in writing are received from the Buyer, SKYFOOD has complete freedom in choosing the means, route and procedure to be followed in the handling, transportation and delivery of the goods. SKYFOOD will advance the shipping costs on behalf of the Buyer and charge it accordingly. **SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason whatsoever when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. Please, inspect your unit upon arrival at the destination and report any transit damage to SKYFOOD and to the shipping company, in order to initiate a claim with the latter. Claims must be reported to the transportation company within fifteen (15) days as of the date of the shipping.**

Free Shipping

Orders of $4,000.00 or more, with a minimum of 2 pieces (mixed or matched), shipped to the same address in the continental United States will have free shipping.

Tax Information

Any tax, duty, custom or other fee of any nature imposed upon the products, their sale, transportation, delivery, use or consumption shall be paid by Buyer in addition to the price quoted or invoiced. If SKYFOOD is required to prepay any such tax or fee, Buyer will reimburse SKYFOOD. Buyer must provide SKYFOOD with a resale/exemption certificate in order to avoid the withholding of applicable taxes.

Interest

Past due balances are subject to a interest charge of 1.5% per month or the highest rate permitted by law, whichever is lower, until paid.

Return Policy

All returns are subject to the prior authorization of SKYFOOD, in its discretion. Buyer must contact Buyer Support at **305-868-1603, or by fax at 305-866-2704, or via e-mail at sales@skyfood.us** in order to request a Return Authorization number ("RA") providing, along with the identification of the goods, a specific reason for return. Buyer Support will either authorize or deny the request for return. Only NEW and UNUSED items are acceptable for return. Unauthorized returns will be destroyed and no credit issued. All authorized returned goods must be shipped freight prepaid to SKYFOOD.
All returned goods are subject to a 20% handling/restocking fee. All returns must be returned in their original packaging and within thirty (30) days from the shipping date.

2.2 Pre Operation

Check if the Planetary Mixer is firm in its position. Remove and wash all removable parts. For your safety read item "3.4 Cleaning" on this Manual.

3 Operation

- Check if Speed Control Knob is positioned at 0 position and if plug is disconnected from wall socket.
- Loosen the Lock/Unlock Knob (Pic.01 Nº06).
- Incline the Head of the Mixer rearwards (Pic.02).

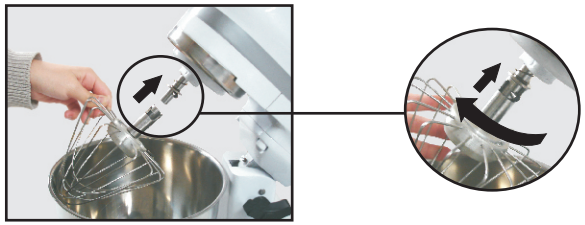
Pic.02

- Load the Bowl with ingredients then fast it to the support base turning it clockwise until it is blocked (Pic.03).

Pic.03

- Select the desired agitator and connect it to the agitator shaft matching the shaft pin with agitator groove. It is necessary to push and turn the agitator counter clockwise in order to lock it (Pic.04).

Pic.04



- Place the head back to its original position and fasten Lock/Unlock Knob (Pic.01 Nº06).

3.1 Starting

To switch ON the machine push ON/OFF Switch (Pic.01 Nº05) located on the head of the machine.

3.2 Feeding Procedure

Mount the selected agitator: Globe (Pic.07), Beater (Pic.08) or Hook (Pic.09); put ingredients into the Bowl (Pic.01 Nº03); switch the machine ON and then select desired speed using the Speed Control Konb.

IMPORTANT
Only alter speed with machine turned ON.

3.3 Agitators Assembling

- Check if Speed Control Knob is at 0 position and if plug of the machine is disconnected from wall socket.

- Unlock knob that is located on machine's base side.

- Incline Head of the machine backwards.

- Load Bowl with ingredients then fast it to the support base turning it clockwise until it is locked.

- Select desired agitator and slip it to the agitator shaft matching the shaft pin with agitator groove. It is necessary to push and turn the agitator counter clockwise in order to lock it to the shaft pin.

- Place Head back to its original position and lock it using the Lock/Unlock Knob that is located on machine's base side. Before starting the operation check if Head is really locked trying to raise it.

- Connect plug to a wall socket with same voltage as the machine.

- Switch the machine ON using the ON/OFF Switch and then select the desired speed until operation is finished.

3.4 Cleaning

IMPORTANT
Never do cleaning with machine plugged in, always unplug machine before cleaning.

All removable parts must be removed and washed. Wash them with running water and neutral soap.

7.6 Mantenimiento

7.6.1 Peligros

Con la maquina prendida cualquier operación de manutención es peligrosa. DESLÍGUELA FÍSICAMENTE DE LA RED ELÉCTRICA, DURANTE TODA LA OPERACIÓN DE MANUTENCIÓN.

7.6.2 Avisos

La manutención eléctrica o mecánica debe ser hecha por una persona calificada para hacer el trabajo.

La persona encargada por la manutención debe certificarse que la maquina trabaje bajo condiciones TOTALES DE SEGURIDAD.

8. ANÁLISIS Y SOLUCIONES DE PROBLEMAS

8.1 Problemas, Causas y Soluciones

Las Batidoras Planetarias modelo han sido diseñadas para necesitar el mínimo mantenimiento, sin embargo, pueden ocurrir algunas irregularidades en su funcionamiento, debido al desgaste natural causado por su uso.

Tabla - 02

Problemas	*Causas*	*Soluciones*
Olor de quemado y/o humo.	Problema en el Motor outras partes eléctricas.	Liame a su revendedor
La máquina pára durante la operación.	Falta de Corriente Eléctrica.	Verificar si el enchufe está conectado a la toma de corriente eléctrica y/o si hay corriente eléctrica
	Correas mal Ajustadas.	Liame a su revendedor
	Mal contacto en la Liave Prender/Apagar.	Liame a su revendedor

7.2.3 Cuidados

El cable de alimentación de energía eléctrica de la maquina, debe tener una sección suficiente para soportar la potencia eléctrica consumida.

Cables eléctricos que estuvieren en el suelo cerca de la maquina, deben ser protegidos para evitar corto circuitos.

7.3 Inspección de Rutina

7.3.1 Aviso

Al averiguar la tensión de las correas, NO colocar los dedos entre las correas y las poleas.

7.3.2 Cuidados

Verifique los motores y las partes deslizantes o girantes de la maquina, con relación a ruidos anormales.

Verifique la tensión de las correas, y sustituya el conjunto, caso alguna correa o polea tenga desgaste. Al verificar la tensión de las correas, NO coloque los dedos entre las correas y poleas.

Verifique las protecciones y los dispositivos de seguridad para que siempre funcionen adecuadamente.

7.4 Operación

7.4.1 Avisos

No trabaje con pelo largo, que pueda tocar cualquier parte de la maquina, pues el mismo podría causar serios accidentes. Amárrelo para arriba y para atrás, o cúbralo con un pañuelo.

Solamente operadores entrenados y calificados pueden operar la maquina. Nunca toque con las manos o de cualquier otra manera, partes girantes de la maquina. JAMÁS opere la maquina, sin algún de sus accesorios de seguridad.

7.5 Después de Terminar el Trabajo

7.5.1 Cuidados

Siempre limpie la maquina. Para tanto, deslíguela físicamente del soquete.

Nunca limpie la maquina antes de su PARADA COMPLETA.

Recoloque todos los componentes de la maquina en sus lugares, antes de ligarla otra vez.

Al verificar la tensión de las correas, NO coloque los dedos entre las correas y las poleas.

IMPORTANT
Never use water jets directly to the machine.

4. Agitator Height Adjustment

IMPORTANT
Mixer BPS-06 comes adjusted from factory. However, in case agitator is touching the bottom of the bowl you can adjust it, as explained below.

- Check if Speed Control Knob is at 0 position and if plug is disconnected from wall socket.

- Unlock the Lock/Unlock Knob (Pic.01 Nº06).

- Incline Head of the machine backwards.

- Using a wrench key turn the screw located on superior portion of the support counterclockwise slowly in order to raise agitator, or clockwise to lower it and then regulate the screw until the ideal point is found, which is when agitator is almost touching the bottom of the bowl.

Pic.05

Pic.06

Pic.07

Pic.08

Pic.09

5. Food Preparation

Your Planetary Mixer mixes products in a more homogeneous way and faster than any other electric mixer. Therefore, the mixing time for most of the recipes must be adjusted in order to avoid product being over mixed. For making cakes, for example, mixing time may be different than the one indicated by other mixers.
Three models of agitator accompany your machine. Each of them is used for a specific operation.

1. Agitator for light dough: The flat beater for light dough as shown on Picture 08 is ideal for beating light dough such as: cakes, pies, cookies, biscuits, quick breads, mashed potato, sweet balls, meat balls, and similar.

2. Agitator for heavy dough: The hook for heavy dough as shown on Picture 09 is ideal for beating heavy dough with yeast such as: bread, pizza, pasta and similar. Observation: when working with the hook for heavy dough use only speed 1 to avoid damage to the Mixer.

3. Agitator globe: The globe as shown on Picture 07 is ideal for mixtures that need air incorporated such as: egg whites, whipped cream, mayonnaise, sponge cakes, candies and similar.

Observation: Liquid Mixtures. Mixtures containing large quantity of liquid ingredients must be mixed at lower speed to avoid splashing.

5.1 Preparing suggestions

Speed 1: For agitating and mixing ingredients slowly. Start every type of mixture with speed 1. Use to add flour and other dry ingredients to the dough or liquid to dry ingredients or mixing heavy dough.

Speed 2: For mixing in a faster speed. Use to mix heavy dough, for example: to start mixing mashed potato or other vegetables, mixing butter or grease to flour or mixing thin light dough, mixing dough balls, breads and cookies dough.

Speed 3: For beating in medium and high speeds. Use to finish cakes and biscuits and similar dough.

Speed 4: For whipping small amounts of cream or egg whites. Also use to beat chantilly, whipped cream and glace.

6. Removing the Bowl

- Place Speed Control Knob at 0 position and disconnect plug from the wall socket.
- Unlock Lock/Unlock Knob (Pic.01 Nº06).
- Incline Head of the machine backwards and lock Lock/Unlock Knob (Pic.01 Nº06).
- Remove agitator holding it by its shaft, push it upward and turn clockwise at the same time. Then pull it down.
- Remove bowl turning it counterclockwise.

7.1.3 Avisos

En el caso de falta de energía eléctrica, desligue inmediatamente la llave liga/desliga.
Use solamente aceites lubricantes o grasas recomendadas o equivalentes.
Evite choques mecánicos, ellos pueden causar fallas o malo funcionamiento.
Evite que agua, suciedad o polvo entren en los componentes mecánicos y eléctricos de la maquina.
NO ALTERAR las características originales de la maquina.
NO ENSUCIAR, RASGUE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN. Caso alguna esté ilegible o perdida, solicite otra al Asistente Técnico mas cercano.
LEER ATENTAMENTE Y CON CUIDADO LAS ETIQUETAS DE SEGURIDAD Y DE IDENTIFICACIÓN CONTENIDAS EN LA MAQUINA, ASÍ COMO LAS

7.2 Cuidados y Observaciones Antes de Ligar la Maquina.

IMPORTANTE :
Lea con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de ligar la maquina. Certifíquese que entendió correctamente todas las informaciones. En caso de duda, consulte su superior o el Revendedor.

7.2.1 Peligro

Cables o hilos eléctricos con aislamiento dañado, pueden provocar choques eléctricos. Antes de usarlos verifique sus condiciones.

7.2.2 Avisos

Esté seguro que las INSTRUCCIONES contenidas en este Manual, estén completamente entendidas. Cada función o procedimiento de operación y de mantenimiento debe estar perfectamente clara.
El accionamiento de un comando manual (botón, llave eléctrica, palanca, etc.) debe ser hecho siempre después que se tenga la certitud de que es el comando

6. PARA SACAR LA OLLA

- Retornar a la Velocidad 1.
- Colocar la llave selectora de velocidad en la posición 0(cero) y desenchufar la maquina de la toma de corriente.
- Aflojar la manija TRABAR/DESTRABAR (Fig.01 No.06) de la batidora.
- Inclinar la parte superior de la batidora hacia atrás y apretar suavemente la manija TRABAR/DESTRABAR (Fig.01 No.06).
- Sacar el batidor sujetándolo por el asta, empujándolo y girándolo en el sentido horario al mismo tiempo. Luego, tirarlo hacia abajo.
- Sacar la olla, girándola en el sentido ante horario hasta destrabarlo.

7. NOCIONES GENERALES DE SEGURIDAD

IMPORTANTE

En el caso de algun item de las NOCIONES GENERALES DE SEGURIDAD no ser aplicable en su producto, por favor desconsiderar el mismo.

Las Nociones Generales de Seguridad fueran preparadas para orientar y instruir adecuadamente a los operadores de las maquinas, así como aquellos que serán responsables por su manutención.

La maquina solamente debe ser entregue al operador en buenas condiciones de uso, al que el operador debe ser orientado cuanto al uso y a la seguridad de la maquina por el Revendedor. El operador solamente debe usar la maquina con el conocimiento completo de los cuidados que deben ser tomados, después de LEER ATENTAMENTE TODO ESTE MANUAL.

7.1 Practicas Básicas de Operación

7.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan pontos o terminales con altos voltajes. Cuando tocados pueden ocasionar graves choques eléctricos, o hasta la muerte de una persona.

Nunca toque un comando manual (botón, llave eléctrica, etc.) con las manos, zapatos o ropas mojadas. No obedecer a esta recomendación, también podrá provocar choques eléctricos, o hasta la muerte de una persona.

7.1.2 Advertencias

El local de la llave liga/desliga debe ser bien conocido, para que sea posible accionarla a cualquier momento sin la necesidad de procurarla.

Antes de cualquier manutención desconecte la maquina de la red eléctrica.

Proporcione espacio suficiente para evitar caídas peligrosas.

Agua o aceite podrán hacer resbaloso y peligroso el piso. Para evitar accidentes el piso debe estar seco y limpio.

Antes de accionar cualquier comando manual (botones, llaves eléctricas, palancas, etc.) verifique siempre si el comando es el correcto, o en caso de dudas, consulte este Manual.

Nunca toque ni accione un comando manual (botones, llaves eléctricas, palancas, etc.) por acaso.

Si un trabajo debe ser hecho por dos o más personas, señales de coordinación deben ser dados antes de cada operación. La operación siguiente no debe ser comenzada sin que la respectiva señal sea dada y respondida.

7. General Safety Practices

IMPORTANT

If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

7.1 Basic Operation Practices

7.1.1 Dangerous parts

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical chocks or even be fatal.
Never touch switches such as buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

7.1.2 Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.
Provide space for a comfortable operation thus avoiding accidents.
Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.
Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.
Never use a manual command (switch, buttons, lever) unadvisedly.
If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

7.1.3 Advices

In case of power shortage, immediately turn the machine OFF.
Use recommended or equivalent lubricants, oils or greases.
Avoid mechanical chocks as they may cause failures or malfunction.
Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.
DO NOT modify original characteristics of the machine.
DO NOT remove, tear off or maculate any labels sticked on the machine. If any labels has been removed or is no longer legible contact your nearest dealer for replacement.
READ CAREFULLY AND WITH ATTENTION THE SAFETY OR OPERATION INSTRUCTIONS LABELS DISPLAYED ON THE MACHINE, AS WELL AS THE INSTRUCTION MANUAL AND THE TECHNICAL CHARACTERISTICS WRITTEN INSIDE.

7.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT
Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the set and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

7.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical chocks as well as electrical leak. Before use check conditions of all wires and cables.

7.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

7.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.
Oil reservoir has to be full up to the required level as indicated. Check level and add oil if necessary.

7.3 Routine Inspection

7.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

7.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises.
Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out.
When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears.
Check protections and safety devices to make sure they are working properly.

5. PREPARACIÓN DE LOS ALIMENTOS

Su batidora planetaria mezcla de forma más homogénea y más rápida de que cualquier otra batidora eléctrica. Así que el tiempo de la mezcla de la mayoría de las recetas debe ser ajustado, para evitar que la masa pase del punto. Por ejemplo, para tortas y bollos, el tiempo de la mezcla puede ser diferente del indicado para otras batidoras.

Tres modelos de aditamentos acompañan su equipo. Cada uno de ellos tiene aplicación para una finalidad específica.

1 - Aditamento para masas livianas (pala): el batidor plano (pala) para masas livianas como muestra la Fig.-08 sirve para batir masas livianas como: tortas, bollos, galletas, merengues, panes rápidos, bollos de carne, puré de papas, tortillas entre otras de estos seguimientos.

2 - Aditamento para masa pesada (gancho): el batidor para masas pesadas como muestra la Fig.-09 sirve para batir masas pesadas como masas con levadura: panes, pizza, pastas entre otras masas similares.
Observación: cuando utilizar el batidor para masas pesadas, utilizar solamente la velocidad 1 para evitar dañar su equipo.

3- Aditamento globo: el globo, como muestra la Fig.-07, sirve para batir claras para masas que exigen incorporación de aire como, huevos, clara de huevo batida, merengues, caramelos, etc.

Observación:
Mezclas liquidas: mezclas que llevan ingredientes líquidos, deben ser mezcladas en velocidad baja para evitar respingos.

5.1 Sugestiones para preparo

Velocidad 1 - usar esta velocidad para agitar y mezclar lentamente los ingredientes.
Es el inicio de todos los procedimientos de mezclas. Esta velocidad debe ser usada cuando desear añadir harina y otros ingredientes secos a la masa que está procesando, o líquidos a los ingredientes secos o aún mezclar masas pesadas.

Velocidad 2 - para mezclar en velocidad más rápidas.
Usar esta velocidad para mezclar masas pesadas, iniciar el procesamiento de puré de papas, puré de legumbres, mezclar mantequilla o grasa a la harina, mezclar masas finas, dar fusión a la masa de buñelos y mezclar masas para panes y rosquillas.
Esta velocidad sirve también para batir masas medianas (medio pesadas), como galletas, tortas, así como para adicionar azúcar y mantequilla a la masa y adicionar azúcar a la clara en nieve.

Velocidad 3 - para batir en velocidad de mediana y rápida.
Usar esta velocidad para finalizar la mezcla de bollos, tortas y otras masas.

Velocidad 4 - para mezclar pequeñas cantidades de crema o clara en nieve y

IMPORTANTE
Nunca use chorros de agua directamente sobre la maquina.

4. AJUSTE DE LA ALTURA DE LOS BATIDORES

IMPORTANTE
La batidora Planetaria BPS-05 viene ajustada de fabrica, pero, si por algunos motivo el batidor tocar el fondo de la olla, Usted puede ajustarlo, como por ejemplo mostramos a seguir.

- Verificar si la palanca de controle de velocidad está en 0(cero) y, si el enchufe de la maquina está desenchufado de la toma de corriente.

- Destrabar la manija TRABAR/DESTRABAR (Fig.01 No.06).

- Inclinar la parte superior de la máquina hacia atrás.

- Con un destornillador, girar el tornillo que se ubica en la parte superior del suporte despacio en el sentido ante horario, para levantar el aditamento, o en el sentido horario para bajarlo, y así regular el tornillo hasta ubicar el punto ideal que es cuando los aditamentos tocan el fondo de la olla.

Fig-05

Fig-06

Fig-07

Fig-08

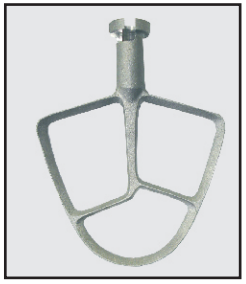


Fig-09

7.4 Operation

7.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair up well and/or cover your head with a scarf.
The operation performed by not trained or skilled personnel shall be forbidden.
Never touch turning parts with your hands or in any other way.
NEVER operate machine without all original safety devices under perfect conditions.

7.5 After Finishing The Work

7.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Check level of oil. DO NOT place your fingers in between belts and pulleys nor chains and gears.

7.6 Maintenance

7.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

7.6.2 Advice

Electrical or mechanical maintenance has to be undertaken by qualified personal. Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

8. Analysis and Problems Solving

8.1 Problem, causes and solutions

The Planetary Mixer is designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

If such problem occurs with your mixer refer to Table 02 in which the most common situations are listed with recommended solutions.

Table 02

Problems	*Causes*	*Solutions*
Burning odor and/or smoke	Motor or other electric parts problems	Call technical assistance
Strange noises	Defective bearings	Call technical assistance
Machine stops during operation	Lack of power	Check if plug is connected to the power supply source and if there is electricity in the building.
	Belts not fastened enough	Call technical assistance
	ON/OFF Switch with bad contact	Call technical assistance

- Bajar la parte superior de la batidora y apretar la manija TRABAR/SOLTAR (Fig.01 Nº 06).

3.1 Accionamiento

El accionamiento de la máquina es hecho apretando la Llave Prender/Apagar (Nº 05 Fig.01).

3.2 Procedimiento para la alimentación de la Olla

Montar el agitador elegido: Globo (Fig.07), pala para masa liviana(Fig.08) o Pala para masa pesada (Fig.09), colocar los ingredientes en la Olla 05L (Nº 03 Fig.01), prender la maquina y solamente entonces elegir la velocidad deseada a través del controlador de velocidades.

IMPORTANTE

Cambiar la velocidad a través del controlador de velocidades, solamente después de prender la máquina.

3.3 Montaje de dos Agitadores

— Verificar si el controlador de velocidades está en la posición Apagado/0(cero) y, si el enchufe de la batidora está desenchufado del toma de corriente.

- Destrabar la manija que se encuentra en la lateral de la base de la máquina.

- Inclinar la parte superior de la máquina hacia atrás.

- Alimentar la olla con los ingredientes que serán procesados y encajarla a la base del soporte de la máquina, girando en el sentido horario hasta trabarla.

- Elegir el aditamento que será usado y conectarlo al dispositivo para el encaje de los batidores, acoplando el perno del dispositivo con la abertura del batidor. Es necesario empujar y girar el batidor en el sentido ante horario a fin de trabarlo.

- Bajar la parte superior de la batidora y, trabarla con la manija de trabar que está en la lateral de la base de la batidora. Antes de prender la máquina, verificar si la manija trabó de hecho la parte superior. Hacer un test si de hecho se trabó, intentando levantar la parte superior.

- Conectar el enchufe en un toma de corriente que debe estar de acuerdo con el voltaje de la máquina.

- Prender la maquina presionando el botón PRENDER/DESLIGAR y luego después, seleccionar la velocidad deseada hasta que el proceso esté concluido.

3.4 Limpieza

IMPORTANTE

Nunca haga la limpieza de la maquina con la misma conectada a la red eléctrica. Para tal operación retire el enchufe de la toma de corriente.

Todas las partes removibles deben ser retiradas y limpiadas. Lavarlas con agua y jabón neutro. Limpiar la parte externa de la maquina, apenas con un paño húmedo.

2.2 Pre-Operación

Certificarse que la Batidora esté firme en su posición.
Antes de usarla, todas las partes removibles deben ser retiradas y lavadas. Para su mayor seguridad, leer atentamente el ítem 3.4 Limpieza.

3 OPERACIÓN

- Verificar si la llave selectora de velocidad está en la posición 0(cero) y si el enchufe de la batidora está desenchufado de la toma de corriente.
- Suelte la manija TRABAR/SOLTAR (Fig.01 no.6) de la batidora.
- Inclinar la parte superior de la batidora hacia atrás (Fig.02).

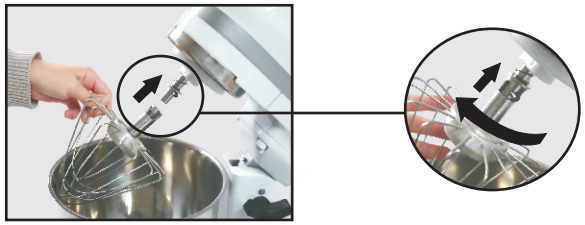
Fig-02

- Alimentar la olla con los ingredientes que serán procesados y encájela en la base del soporte, girándola en el sentido horario hasta trabarla (Fig.03)

Fig-03

- Seleccionar el agitador que va a ser usado y conectado al dispositivo para encaje de los batidores, coincidiendo el perno del dispositivo con la fisura del agitador. Es necesario empujar y girar el agitador en el sentido ante-horario para trabarlo. (Fig.04).

Fig-04



SUMÁRIO

1. Introdução 13
1.1 Seguridaa 13
1.2 Componentes principales 13
1.3 Características Técnicas 142

2. Instalacón y Pre Operación 14
2.1 Instalación 14
2.2 Pré-Operación 15

3. Operación 15
3.1 Accionamiento 15
3.2 Procedimiento para Alimentación 16
3.3 Montaje de los Aditamento 16
3.4 Limpieza 16

4. Ajuste de la altura de los Agitadores 17

5. Preparación de los alimentos 18
5.1 Sugestiones para preparo 18

6. Para sacar ja olla 19

7. Nociones Generales de Seguridad 19
7.1 Prácticas Básicas de Operación 19
7.2 Cuidados y Observaciones Antes de Enchuvar la Maquuina 20
7.3 Inspección de Rutina 21
7.4 Operación 21
7.5 Después de concluir el Trabajo 21
7.6 Mantenimiento 22

8. Análisis y Resolución de Problemas 22
8.1 Problemas, Causas y Soluciones 22

1. INTRODUCCIÓN

1.1 Seguridad

Cuando usada incorrectamente, la Batidora Planetaria Modelo BPS-05 es una maquina potencialmente PELIGROSA. El mantenimiento, la limpieza u otra cualquier actividad de servicio, solamente deben ser hechas por personas debidamente entrenadas, y con la maquina desconectada de la red eléctrica.

Las instrucciones abajo deberán ser seguidas para evitar accidentes:

- Desconecte la maquina de la red eléctrica cuando desear retirar cualquier parte removible, ya sea para hacer la limpieza, el mantenimiento u otro cualquier servicio.
- Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación.
- Antes de prender la maquina averiguar si las partes removibles están fijas en sus posiciones.
- Nunca use chorros de agua directamente sobre la maquina.
- Nunca use ropas con mangas anchas, principalmente en los puños, durante la operación.
- Mantenga las manos alejadas de las partes movibles.
- Nunca enchufar la maquina con las manos, los zapatos o ropas mojadas.
- Cuando se haga la instalación de la maquina, que no sea olvidado hacer la conexión de tierra. Una ena conexión de tierra es importante para su seguridad y la seguridad del equipo.
- Los operadores deben tener el pelo corto o amarrado y perfectamente protegidos.
- Conservar este manual en perfectas condiciones para cualquier consulta.
- La Batidora Planetaria BPS-05, no debe ser operada por niños o personas no capacitadas correctamente, para así evitarse accidentes.
- Evitar accidentes, manteniendo los niños alejados de la Batidora, de sus partes y accesorios.

ATENÇÃO/ATENCIÓN/ATTENTION
- Antes de efetuar limpeza ou manutenção no equipamento retire o plug da rede de energia elétrica.
- Antes de efectuar la limpieza o mantenimiento en el equipo, sacar el enchufe de la toma de corriente eléctrica.
- Alwais unplug the machine before cleaning or maintenance.
34686.1

1.2 Principales componentes

Todos los componentes que incorporan la maquina son construidos con materiales cuidadosamente seleccionados para su función, dentro de los padrones de prueba y de la experiencia de la Metalúrgica SIEMSEN Ltda.

Fig-01

01 - CABEZOTE
02 - BASE BPS-05
03 - OLLA 05L
04 - LAVE SELECTORA DE VELOCIDAD
05 - LAVE PRENDER/DESLIGAR
06 - MANIJA TRABAR/SOLTAR.

1.3 Características Técnicas

Tabla - 01

Características	U.M.	BPS-05
Capacidad de la Olla	litros	05
Tensión	V	110 ou 220
Frecuencia	Hz	50/60
Potencia	W	500
Consumo	kW/h	0,5
Altura	mm	420
Ancho	mm	240
Profundidad	mm	350
Peso Neto	kg	14
Peso Bruto	kg	16

Obs.: la maquina solamente podrá funcionar con el voltaje o la frecuencia del motor que la equipa.

Tabla de Carga

Modelo	Carga Mínima	Carga Máxima
BPS-05	100 ml	1 litro

2. INSTALACIÓN Y PRE OPERACIÓN

2.1 Instalación

La Batidora Planetaria modelo BPS-05 debe ser instalada sobre una superficie estable y plana (una mesa o bancada) preferentemente con 850mm de altura y con llave selectora de velocidad dirigida hacia Usted.

No colocar la Batidora sobre la cocina u otros aparato, ni cerca al horno para evitar accidentes.

Antes de prender el equipo, averiguar si el voltaje de la maquina es el mismo que lo de la red eléctrica.

Conectar en una toma de corriente exclusiva, el enchufe que acompaña la maquina con dos clavillas plana y 1 redonda. Verificar si la toma de corriente posee aterramiento. Para el caso de haber dudas, consultar un profesional en electricidad.